

PARTY HINTS — RECIPES — CANAPES — DINNER POINTERS

*Your  
Guests  
DESERVE THE  
Best...*



JACQUIN'S



# **TO THOSE WHO ENJOY THE FINER THINGS OF LIVING**

To those who appreciate the best—  
who would renew the old practice of  
drinking in dignity as a fine art—who  
would have their parties sparkle with  
good taste and good cheer—we dedi-  
cate this book and trust that it will be  
helpful in making life more pleasur-  
able for yourself and your guests.



# Since 1884

Jacquin's Liqueurs are the finest that can be produced. They are made under the most approved methods to assure purity. They are made from revered old formulae to provide the acme of bouquet and flavor. Since 1884 Charles Jacquin et Cie have been producing fine liqueurs and cocktails. Jacquin's many products will be welcome indeed to those whom our dedication includes.

Jacquin's take pride in the public acceptance of their world-famous products and outstanding specialties such as . . . . .

## FORBIDDEN FRUIT—"Gift of the Gods"

ST. DOMINIC

—After Dinner Cordial

TRIPLE SEC

—For Side Cars and Crepe Suzettes, etc.

SLOE GIN

—Made from all imported Sloe Berries

Fruit fl. BRANDIES

—Made from sun ripened luscious fruit

ROCK & RYE

—Made from 100% Blended Rye Whiskey

ST. THOMAS  
IMPORTED RUM }

—From the Virgin Islands

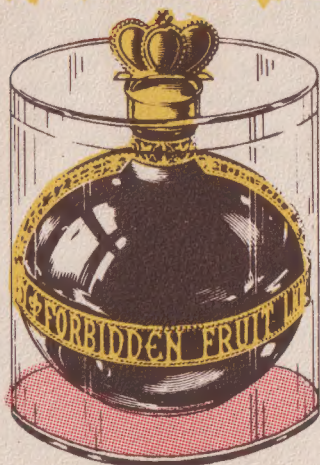
RENE PERNOT

—The National Drink of France



# FORBIDDEN FRUIT

## LIQUEUR



80 Proof

### FORBIDDEN FRUIT LIQUEUR

The history of Forbidden Fruit is a fine and colorful one. Originally made by Bustanoby Bros. of the famous Cafe Des Beaux Arts, New York, it was the drink sensation of the gay 90's. Connoisseurs made it known as "Gift of the Gods." It was the only American Liqueur ever exported to all parts of the world. This "Aristocrat of American Liqueurs" won gold medals and first prizes in Paris, Bordeaux and London. It is now produced according to the original formula by Jacquin. Drink it before dinner—after dinner—anytime.

### PRIZES AWARDED



PARIS  
1906



BORDEAUX  
1907



LONDON  
1936





## JACQUIN'S ★★★ BRANDY

86 Proof

This incomparable Jacquin's ★★★ Brandy has rare quality, bouquet and distinctive flavor. Add its flavorable presence to plumb pudding or . . . as a dinner finale. . . To develop its aroma, Brandy should be served in a "tulip shaped glass." Jacquin's ★★★ Brandy is produced from sound grapes in the most approved manner.

### DUTCH COCKTAIL

$\frac{1}{8}$  jigger Jacquin's Triple Sec.  
 $\frac{1}{8}$  jigger Jacquin's ★★★ Brandy.  
 1 dash Jacquin's Orange Bitters.  
 Shake well with ice, strain and  
 serve in 4 oz. cocktail glass.

### D & B

$\frac{1}{2}$  jigger Jacquin's de St. Dominic.  
 $\frac{1}{2}$  jigger Jacquin's ★★★ Brandy.  
 Put in tulip glass and sip  
 slowly.

### BRANDY SOUR

1 jigger Jacquin's ★★★ Brandy.  
 Add juice of  $\frac{1}{2}$  lemon in glass  
 of cracked ice.  
 Add club soda.

### ANIS—BRANDY

$\frac{3}{4}$  jigger Jacquin's ★★★ Brandy.  
 $\frac{1}{2}$  jigger Jacquin's Anisette.  
 Shake well with ice, strain and  
 serve in 4 oz. cocktail glass.



## **CHERRY flavored BRANDY**

70 Proof

Jacquin's Cherry Flavored Brandy is derived from glossy-coated cherries ripened in the sun. It's glowing color is like a liquid jewel, it's fragrance an enchantment, it's taste a revelation.

### **BURGUNDY COCKTAIL**

4 parts Jacquin's Cherry flavored Brandy.

1 part St. Thomas Virgin Island (White Label) Rum.

1 part fresh lime juice.

Shake well with ice, strain and serve.

## **PEACH flavored BRANDY**

70 Proof

For bouquet, flavor, beauty and delicacy, there is nothing like Peach flavored Brandy. It's chock full of peaches, heavy with summer. It is served as an after dinner liqueur and is used extensively in mixing many cocktails.

### **PEACH PUNCH BOWL**

Pour in  $\frac{1}{2}$  pint of Jacquin's Apricot flavored Brandy,  $\frac{1}{2}$  pint of Jacquin's Peach flavored Brandy.

Extract the last drop of juice from 6 lemons and add  $\frac{1}{2}$  pound powdered sugar.

Add a few jiggers of St. Thomas Virgin Island Rum. Then come 3 pints of sparkling water.







### ***BLACKBERRY flavored BRANDY***

70 Proof

Blackberry flavored Brandy is a drink to be sipped slowly and with due pause for appreciation. Supreme in flavor for the berries are picked at their peak of goodness.

#### ***BLUE MOON***

*To one part Jacquin's Blackberry flavored Brandy add an even portion of dry American Vermouth.*

*Put them in a tall glass, fill with soda and serve.*

### ***APRICOT flavored BRANDY***

70 Proof

Apricot flavored Brandy has an intriguing taste and aroma. It is made from finest Brandy and what a grand drink it produces. It makes a perfect liqueur for dessert—for parties—for pleasing the most particular palate.

#### ***MALLORY COCKTAIL***

*Equal parts of Jacquin's Apricot flavored Brandy, Jacquin's White Creme de Menthe and Jacquin's ★★★ Brandy. Shake them together with ice and serve cold.*



## TRIPLE SEC

80 Proof

A delicious clear, dry liqueur, world famous. Made from Curacao orange peel, imported from the Dutch West Indies and Spain. Used extensively for making Side Car Cocktails, Crepe Suzettes and as an After Dinner Liqueur par excellence. Also used in preparing delightful dishes.

### SIDE CAR

A jigger of Jacquin's Triple Sec.

A jigger of Jacquin's ★★★ Brandy.

A jigger of Lemon Juice.

Shake strenuously with ice and strain into a 4 oz. cocktail glass.

### BON NUIT COCKTAIL

1 part Jacquin's Anisette.

1 part Jacquin's Triple Sec.

1 part Jacquin's ★★★ Brandy.

Yolk of one egg.

Shake well with ice, strain and serve.

### TRIPLE SEC PUNCH

Juice of  $\frac{1}{4}$  lemon.

$\frac{1}{2}$  barspoon sugar.

$\frac{3}{4}$  jigger Jacquin's Triple Sec.

$\frac{1}{4}$  Jacquin's ★★★ Brandy.

Shake well with ice, strain and serve in 10 oz. glass.





## LIQUEURS

*Slightly sweeter than Fruit Flavored Brandies*

64 Proof

**BLACKBERRY LIQUEUR**—We strongly recommend this as a solo. Admirable for its color and palate appeal, so don't look for a recipe.

**APRICOT LIQUEUR**—Apricot Liqueur has a surprising smoothness in addition to a grand taste. It makes many interesting cocktails which will draw acclamation from your guests.

**PEACH LIQUEUR**—The best thing to do with this delicate fruit liqueur is to frappé it. That means you put it in a tiny glass with some finely shaved ice and garnish with a bit of fresh fruit.

**CHERRY LIQUEUR**—It's really delicious. And although there are many who insist that one shouldn't interfere with its delicate flavor, delectable drinks are the result of mixing it.



## KUMMEL

70 Proof

The base of Kummel is the imported cumin seed, a variety of the caraway. It's made from a rare old formula. As an after dinner cordial, excellent Kummel, such as Jacquin's, is one of the finest and most desirable liqueurs. It's a favorite with the most discriminating.



## VODKA ROYALE

(100 Proof)

Jacquin's Vodka Royale has a fine old world flavor derived from a close adherence to an old Russian formula. It is recommended to those who desire a drink of extra vigor.





# JACQUIN et Cie.

## NEW De Luxe LIQUEURS



Exquisite and

### "BETTER THAN IMPORTED"

APRICOT Brandy

PEACH Brandy

CHERRY Brandy

ORANGE Brandy

PLUM Brandy

CHOCOLATE Brandy

1/2 gallon

1/4 gallon

1/2 gallon

1/4 gallon

1/2 gallon

1/4 gallon

Wholesale and Retail Dealers





## ROCK AND RYE

70 Proof

Jacquin's Rock and Rye is produced from the highest quality Rye Whiskey obtainable, choice rock candy, orange, lemon and Hawaiian pineapple. Invite your friends to try this taste sensation. It's hearty . . . warming . . . satisfying. For generations this product has been famous as a cold weather favorite.

### ROCK AND RYE WARMER

*Take a jigger of Jacquin's  
Rock and Rye.*

*Add one thick slice of lemon.*

*Fill six ounce glass with hot  
water. Stir and serve.*

## ROCK AND RUM

70 Proof

Prepared with luscious California tree ripe oranges, Hawaiian pineapple and 100% imported Virgin Island Rum. It's different . . . delicious.

### ROCK AND RUM WARMER

*Take a jigger of Jacquin's  
Rock and Rum.*

*Add one thick slice of lemon.*

*Fill six ounce glass with hot  
water. Stir and serve.*







## MARASCHINO

70 Proof

A delicious Liqueur made from aromatic herbs, flowers and seeds. The main flavor being derived from the "Dalmation" cherry. A delightful after dinner drink.

### MARASCHINO TROPICAL COOLER

Mixing glass  $\frac{1}{2}$  full of cracked ice.  
Juice  $\frac{1}{2}$  orange and lime.  
1 jigger White Wine.  
 $\frac{1}{2}$  jigger Jacquin's Maraschino.  
 $\frac{1}{2}$  barspoon sugar.  
Stir, strain and serve with straw.

### GREENLAND COCKTAIL

$\frac{1}{2}$  jigger Jacquin's Maraschino.  
 $\frac{1}{2}$  dry gin.  
Juice  $\frac{1}{2}$  lemon.  
1 white of egg.  
Shake with ice, strain and serve in claret glass with whipped cream on top.

## ORANGE CURACAO

80 Proof

Its origin is Dutch and it is made from the Curacao orange peel. It differs from Triple Sec in that it contains a certain portion of the peel infusion. It is complemented by many other ingredients which are greatly responsible for the perfection of the final product. Serve as an after dinner cordial or flavoring for Old Fashioned cocktail instead of sugar and bitters.





## ANESONE

90 Proof

Made from the China Star Anis Seed. It is a very popular after dinner cordial in Italy and Spain. When added to cold water it turns milky making an aromatic drink, pleasing to the palate. It is also delightful after dining by adding a jigger to a cup of black coffee.

## ANISETTE

64 Proof

A tiny seed . . . no bigger than a pin head yet it makes possible the silkiest, most delightful of cordials. As a highball, with charged water, it is a most thirst quenching beverage. As a frappe, poured over crushed ice, it is both delicious and cooling. It is also frequently served as an after dinner liqueur with coffee.

### BON NUIT COCKTAIL

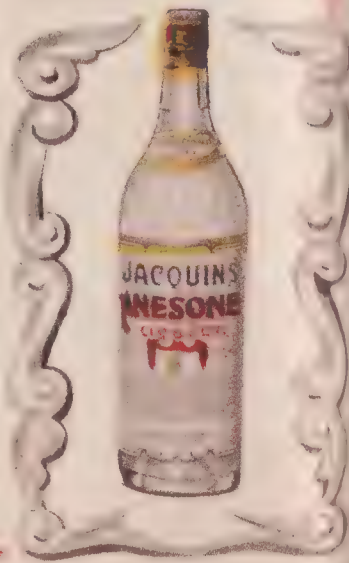
1 part Jacquins Anisette.

1 part Jacquins Triple Sec.

1 part Jacquins  
★★★ Brandy.

Yolk of one egg.

Shake well with ice, strain and serve.







## GRENADINE

No, the host has nothing up his sleeve. He made those personable cocktails by adding a bit of Jacquin's Sirop de Grenadine. It has a very pleasant flavor of a slightly astringent nature and its base is juice of the Pomegranate. It is used extensively as a sweetening and flavoring for cocktails such as Clover Club and Jack Rose. Also, as a topping for grapefruit and as a flavoring for fruit salads.

### WARD 8

1 teaspoonful Jacquin's Grenadine.  
Juice of 1 lemon and  $\frac{1}{2}$  orange.  
1 barpoon sugar.

$1\frac{1}{2}$  jigger Jacquin's ★★★ Brandy.  
Shake with ice, strain and serve in  
10 oz. glass. Add seltzer and cube  
of ice.

## ORANGE BITTERS

74 Proof

Made from Bitter Orange

Peel and finest oranges. Bit-

ters are mostly used to flavor

cocktails and mixed drinks

and to give them a certain

"tang" that you will enjoy.





## *De ST. DOMINIC LIQUEUR*

80 Proof

Liqueur de St. Dominic is produced from fine old formulae, imported rare herbs, roots and spices, resulting in a delightful aromatic Liqueur, with a most delectable taste.

Connoisseurs proclaim Liqueur de St. Dominic the acme of perfection. As an After Dinner Cordial it is unexcelled. Liqueur de St. Dominic is also extensively used in making D & B which is one half de St. Dominic and one half Brandy.

### *POUSSE CAFÉ*

Float the following Liqueurs over back of spoon in order mentioned, using  $\frac{3}{4}$  oz. glass.

Jacquin's Grenadine.

Jacquin's Creme de Menthe (White).

Jacquin's Creme de Menthe (Green).

Jacquin's St. Dominic Liqueur.

Jacquin's Triple Sec Liqueur.

Jacquin's ★★★ Brandy.

### *ANGEL'S TIP COCKTAIL*

Jacquin's Creme de Cacao.

Jacquin's Curacao or

Jacquin's St. Dominic.

Float cream on top. Use  $\frac{3}{4}$  oz. glass.

Put a toothpick through cherry.

Place across top of Liqueur glass.





## CREME DE MENTHE

60 Proof

This liqueur we heartily recommend without reservation. It's the perfect way to finish a meal. It is most appreciated because of its delicate peppermint flavor and for the pleasant sensation of "coolness." Creme de Menthe is marvelous when you know you've eaten just a mite too much. White Creme de Menthe is used extensively in the Stinger Cocktail. Frapped Green Creme de Menthe is delicious.

### MENTHE FRAPPE

*Fill cocktail glass with fine shaved ice and fill with Jacquin's Green Creme de Menthe.*

### THE STINGER COCKTAIL

*Fill shaker  $\frac{1}{2}$  full shaved ice.  
 $\frac{1}{2}$  jigger Jacquin's White Creme de Menthe.  
 $\frac{1}{2}$  jigger Jacquin's ★★★ Brandy.*

*These all go together in a 4-oz. cocktail glass.*

### MINT JULEP

*1 part Jacquin's Green Creme de Menthe.  
 9 parts Bourbon Whiskey.  
 Fill glass with cracked ice.  
 Stir gently and serve with straw.*



## CREME DE CACAO

60 Proof

Mellow and soft as moonlight is what they say about Creme de Cacao. We say—a most pleasing liqueur . . . rich in the flavor of the cacao bean. It is an appeal to the palate of every connoisseur. A delicious After Dinner Cordial.

### ALEXANDER COCKTAIL

$\frac{1}{3}$  jigger Jacquin's Creme de Cacao.

$\frac{1}{2}$  Dry Gin.

$\frac{1}{2}$  jigger pure cream.

Ice, shake and strain in 4 oz. cocktail glass.

### ANGEL'S TIP

3 parts Jacquin's Creme de Cacao.

1 part sweet cream.

Float sweet cream on top of the Creme de Cacao. Serve in 4 oz. cocktail glass.

### ICE CREME de CACAO

1 jigger Jacquin's Creme de Cacao.

Fill 8 oz. glass with cracked ice.

Add Creme de Cacao and fill with Sparkling Water.

Stir and serve with straw.



## SLOE GIN

70 Proof

The taste and aroma is derived from the choicest imported sloe berries. Sloe Gin has a rich ruby color and tantalizing flavor for those who like it straight, but it owes its popularity to its use in the preparation of the Sloe Gin Rickey and Sloe Gin Fizz, most cooling summer drinks.

### SLOE GIN FIZZ

1 jigger of Jacquin's Sloe Gin.  
Juice of  $\frac{1}{2}$  a lemon.  
Teaspoonful of sugar.  
Shake, strain into tall glass and fill with carbonated soda.

### SLOE GIN RICKEY

Squeeze and drop in  $\frac{1}{2}$  lime in 8 oz. glass over 1 cube ice. Add 1 jigger Jacquin's Sloe Gin. Fill with seltzer and serve.

### SLOE GIN COCKTAIL

1 jigger Jacquin's Sloe Gin.  
2 dashes dry Vermouth.  
1 dash Jacquin's Orange Bitters.  
Stir with ice, strain into 4 oz. cocktail glass.

### SLOE GIN MERRY WIDOW

1 jigger Jacquin's Sloe Gin.  
Juice  $\frac{1}{2}$  lemon.  
Juice  $\frac{1}{2}$  orange.  
Bar Spoon sugar.  
White of egg.  
Shake with ice, strain and serve in fizz glass. Fill glass with club soda.





## ***ORANGE flavored GIN***

**70 Proof**

Distilled Gin flavored with orange. Drink straight or use for mixing Martini or Bronx cocktails. Also delicious when used in combination with fruit punches and fruit cocktails.

## ***MINT flavored GIN***

**70 Proof**

Distilled Gin with peppermint. Drink plain or use in mixing drinks.

Try it over cracked ice as a Frappé.





## RENÉ PERNOT

136 Proof

This is a liqueur of ancient vintage founded by the famous René Pernot of Dijon, France, in the 18th century. It is now being prepared by us under exclusive license of the family of René Pernot according to the original formula. Pernot is not Absinthe and does not contain any harmful ingredients. It is 136 proof. It can be used with still or charged water or as a Frappe. When water is added will turn milky.

## BRANDY AND RUM

86 Proof

This is a pleasurable union of Jacquin's superb ★★★ Brandy and smooth delicious Imported Virgin Island Rum. The popularity of the home preparation of this exciting drink, prompted our preparing it for home consumption.





## ST. THOMAS VIRGIN ISLAND RUM

(Gold Label)  
Heavy Bodied

86 Proof

The finest qualities of rum are made in the Virgin Islands. Extremely crude stills are used in the distillation of these Virgin Island Rums which are worked to a great extent by the natives themselves. During the summer, rum is used very extensively for cocktails and in the preparation of the famous Planters Punch, Eggnogs, Cuba Libre and the like.

## ST. THOMAS VIRGIN ISLAND RUM

(White Label)

86 Proof

Most delicate of all rums in flavor and aroma. Especially used in the famous Daiquiri Cocktail.

## ST. THOMAS EGGNOG

6 eggs.

1 pt. St. Thomas Rum

1½ cups bar sugar.

1½ pts. heavy cream.

Beat yolks and whites of eggs separately. Add 1 cup sugar to yolks, beat well. Add ½ cup sugar to stiffly beaten whites. Mix whites and yolks together. Stir in cream, well whipped. Stir in St. Thomas Rum thoroughly and place mixture in punch bowl. Place in ice box to chill. Serve in punch cups. Sprinkle with nutmeg. Will serve about twelve 4 oz. portions.







*GINGER* flavored *BRANDY*

70 Proof

Produced from the finest Imported Ginger together with selected Straight Brandy. Jacquins' Ginger flavored Brandy is an acceptable drink anytime, especially as a cold weather drink. Has that zestful, pleasing flavor. Drink it straight.



## MANHATTAN COCKTAIL

70 Proof

A whiskey cocktail is only as good as its whiskey base, so Jacquini's uses a rich mellowed, specially selected and naturally matured whiskey. One bottle will serve the crowd. The cocktail is sure to be good. There is no mess, no fuss, and it is much less expensive. Just chill, add cube of ice and serve.

## MARTINI COCKTAIL

70 Proof

For those who like a semi-dry cocktail, this delicious Martini just answers the purpose for a medium appetizer. Made in the right proportion after many years of study. It is smooth, delicate and always uniform. No newly made cocktail can say that. Chill and serve.





## OLD FASHIONED COCKTAIL

70 Proof

One of the most popular whiskey cocktails, fragrant with the same fine whiskey used in the Manhattan. Just the right amount of bitters, just the right amount of heavy bodied rye whiskey.

This drink is always popular with those who favor the Old Fashioned.

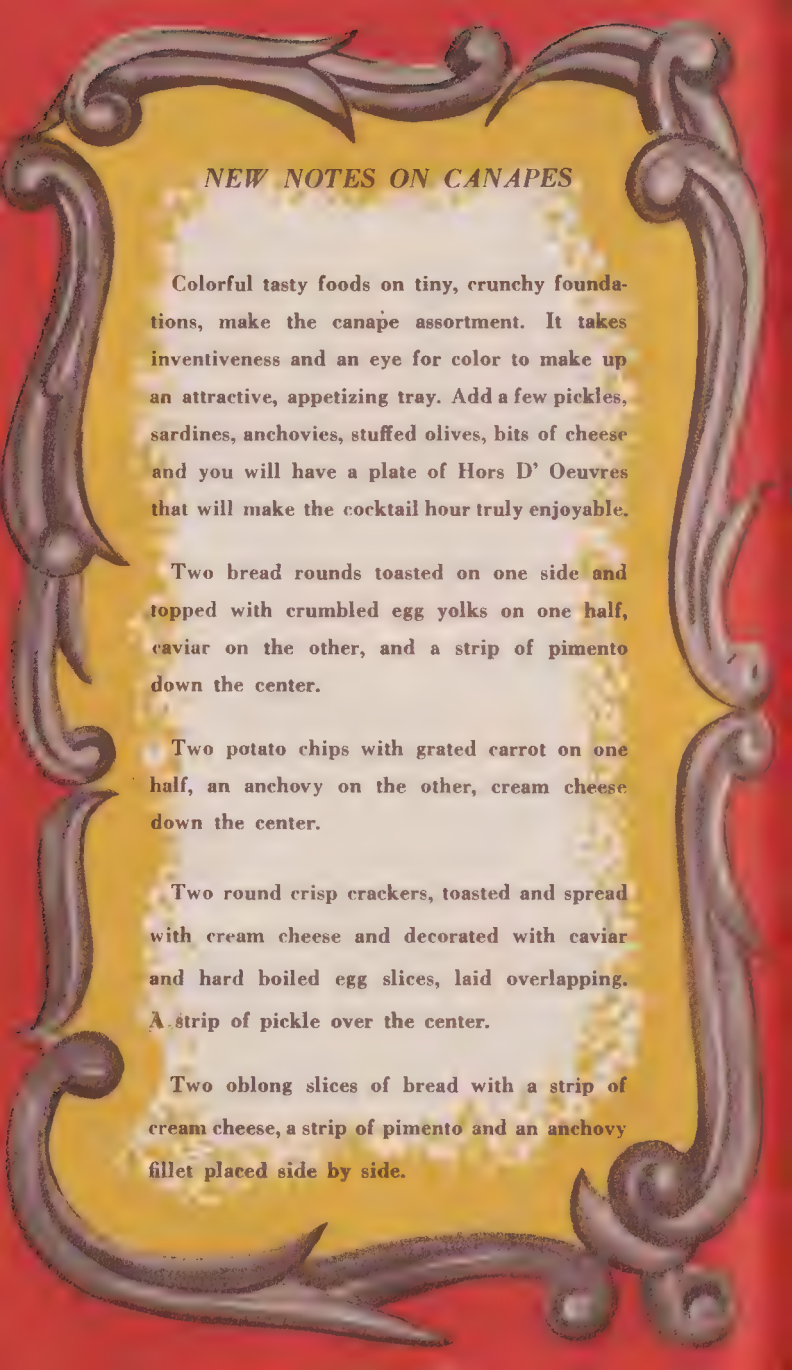
## SIDE-CAR COCKTAIL

70 Proof

Its claim to fame is based on an approved recipe. Connoisseurs who want to avoid the bother of preparing these tempting cocktails — always choose Jacquini's Side-Car. It's a sure hit on any occasion. We suggest that you try it at your next party—all you do is cool with cube of ice—sip—and praise.





A decorative border made of stylized, symmetrical scrollwork and leaf-like motifs in a dark, textured color, framing the central text area.

## NEW NOTES ON CANAPES

Colorful tasty foods on tiny, crunchy foundations, make the canapé assortment. It takes inventiveness and an eye for color to make up an attractive, appetizing tray. Add a few pickles, sardines, anchovies, stuffed olives, bits of cheese and you will have a plate of Hors D' Oeuvres that will make the cocktail hour truly enjoyable.

Two bread rounds toasted on one side and topped with crumbled egg yolks on one half, caviar on the other, and a strip of pimento down the center.

Two potato chips with grated carrot on one half, an anchovy on the other, cream cheese down the center.

Two round crisp crackers, toasted and spread with cream cheese and decorated with caviar and hard boiled egg slices, laid overlapping. A strip of pickle over the center.

Two oblong slices of bread with a strip of cream cheese, a strip of pimento and an anchovy fillet placed side by side.

## NEW NOTES ON CANAPES

Two oblong slices of whole wheat bread spread with mayonnaise on which is placed a slice of Swiss cheese, on this arrange a stuffed olive slice in the center, and a little mound of anchovy paste on either side of the olive.

**Baconette**—Spread slices of uncooked bacon with peanut butter. Roll tight, fastening with toothpick. Toast under broiler flame until bacon is done. Serve by sticking toothpicks around large apple.

Chinese noodles are the latest rage for canapes. You roll roquefort, mixed with cream cheese in them; the results are grand.

## PARTY POINTERS

For large parties we advise a punch. There's a grand recipe on the Peach Cordial page. It's easy to make and unusually delicious. Reception and open house affairs take on added gaiety over a huge bowl of punch.

Surprise everyone at your next dinner party. In place of dessert give them a cordial glass of JACQUIN'S Blackberry Liqueur. Not only is this a tasty touch but it gives the proper tone to your party. JACQUIN'S Creme de Menthe also serves well in this capacity.

Before dinner try a prepared JACQUIN Cocktail. Avoid the mess of mixing drinks yourself when you're tired and a bit too hungry to get out the fixin's. The Manhattan has always been a favorite cocktail.

Guests at bridge parties always greet a Side-Car with applause. If your mood's inventive, make your own with Jacquin's Triple Sec and Brandy. Or buy a bottle already prepared—just be sure it flaunts the JACQUIN Banner.



## PARTY POINTERS

Some very hot night when the sky's clear,  
take the folks out on the veranda. Supply them  
with tall glasses of Forbidden Fruit or St.  
Dominic and soda, a-tinkle with ice. They'll  
be cool—the praise warm.

Serving coffee? Send along a pony of  
Jacquin's ★★★ Brandy. Simple—yet most effective  
in making everyone's party more enjoyable.  
And puts them in the mood for merriment.  
Of course, this is mainly a manly choice—the  
ladies like theirs somewhat sweeter. So make  
it JACQUIN'S CREME DE CACAO. When the  
wife's away and a few of the boys drop in for  
a pleasant game, chill a bottle of JACQUIN'S  
Old Fashioned Cocktails, then when the thirsts  
appear, open the bottle, drop in a chunk of  
ice and serve. It's a good bet.

## PARTY POINTERS

Instead of tea it has become Cocktails for two. Be clever and serve something he's never tasted before. For example, the Commodore, which is quite the mixture but is delicious. It goes like this—

*½ teaspoon of sugar.*

*White of egg.*

*1 dash lemon juice.*

*1 dash Grenadine.*

*1 jigger Jacquin's ★★★ Brandy.*

For after the theatre affairs, have a buffet supper. But first serve a cocktail—JACQUIN'S Martini has been known to evoke praise on such occasions. Just chill and serve. Simple and effective. For those who shy away from gin, have a Side-Car or Manhattan. And leave an open bottle of JACQUIN'S Kummel handy to promote a more enjoyable evening.

## Inspired Touches for Parties or Dinners

### *Brandied Peaches*

*Remove about half the juice from a can of halved peaches. Put the remainder of the juice and the peaches in a mason jar and fill with Jacquin's ★★★ Brandy. Seal and leave stand for two weeks. Open, taste and revel.*

### *Fruit Salad*

*This is easy. Just add a half pint of Jacquin's Blackberry Cordial—or less, depending on the salad—to your mixed fruit.*

### *Cordial Sauce for Cakes*

*2 egg yolks.                      ½ cup De St. Dominic.  
Cup powdered sugar.    ¼ cup whipped cream.*

*Mix eggs and sugar, add cordial and stir over hot water until thick and well blended. Remove from fire—fold in whipped cream. Any other cordial can be used the same way.*



## Inspired Touches for Parties or Dinners

### Custard Sauce

- |                                     |                             |
|-------------------------------------|-----------------------------|
| 1 pint milk.                        | 1 cup powdered sugar        |
| 2 eggs, beaten very light.          | stirred into the eggs.      |
| 1 glass of Jacquin's<br>★★★ Brandy. | Nutmeg to taste.            |
|                                     | 1 tablespoonful<br>vanilla. |

Heat milk to boiling point, and add by degrees to the beaten eggs and sugar, put in nutmeg and set within a saucepan of boiling water. Stir until it begins to thicken. Take it off and add the brandy gradually. Set until it is wanted within a pan of boiling water or the top of a double boiler. Pour over the pudding when it comes from the mold.

### Cherry Ice

- 1 quart cherries (pitted).
- 2 lemons (juice only).
- 1 pint of water, in which dissolve 1 pint sugar.
- 1 glass of Jacquin's Cherry Liqueur.

Squeeze out cherries in a bag over the sugar, add the water, then the brandy and freeze. It will require a longer time to freeze than other ices on account of the brandy.

## Inspired Touches for Parties or Dinners

### *Apricot Pudding*

3 cups canned apricots and juice.

1 egg white.

Pinch of salt.

Juice of  $\frac{1}{2}$  lemon.

$\frac{1}{2}$  cup corn starch.

1 tablespoonful Jacquin's Grenadine.

2 tablespoonfuls Jacquin's Apricot fl. Brandy.

Chop apricots, add fruit juice and bring to a boil. Mix corn starch with  $\frac{1}{4}$  cup cold water, add salt, add to boiling fruit and cook 25 minutes in a double boiler. Lastly add lemon juice, grenadine, and apricot fl. brandy. Beat egg white stiff and pour boiling liquid over it. Pour into mould or individual sherbets. Chill.

### *Apple Flame*

8 apples.

Raspberry jam.

2 cups sugar.

Jacquin's ★★★  
Brandy.

1 cup water.

1 cup beaten cream.

Pare, boil apples. Boil sugar, water together for 10 minutes. Arrange apples in buttered dish (baking glass dish) 2 inches apart. Add syrup. Cover, bake until apples are tender. Be careful to preserve the shape of apples. Remove from dish, boil syrup until thick, fill apple cavities with jam. Pour syrup around them. Just before serving pour  $\frac{1}{2}$  teaspoonful brandy over each apple. Light and serve.

## RECIPES

### *Sloe Gin Rickey*

*1 jigger Jacquin's Sloe Gin.*

*1 cube of ice.*

*Squeeze and drop  $\frac{1}{2}$  lime into 8 oz. glass and fill with seltzer.*

### *Pousse Café*

*Float the following Liqueurs over back of spoon in order mentioned, using  $\frac{3}{4}$  oz. glass:*

*Jacquin's Grenadine.*

*Jacquin's Creme de Menthe (White).*

*Jacquin's Creme de Menthe (Green).*

*Jacquin's St. Dominic Liqueur.*

*Jacquin's Triple Sec Liqueur.*

*Jacquin's ★★★ Brandy.*

### *Angel's Tip Cocktail*

*Jacquin's Creme de Cacao.*

*Jacquin's Curacao or Jacquin's De St. Dominic.*

*Float cream on top. Use liqueur glass. Put a toothpick through cherry. Place across top of  $\frac{3}{4}$  oz. glass.*

### *Sloe Mint Julep*

*In a bar glass, muddle 6 or 8 tender mint leaves with 1 barspoonful granulated sugar and 1 tablespoonful water. Pour this mixture into a 12 or 14 oz. glass  $\frac{1}{2}$  full of shaved ice. Fill balance of glass with more shaved ice and pour over this 1 jigger Jacquin's Sloe Gin and 1 jigger Jacquin's ★★★ Brandy. Take 3 or 4 sprigs of mint and sprinkle with powdered sugar. Place in glass at top to form a bouquet. Serve with two straws.*



## RECIPES

### Flips

*Sloe Gin Flip—Jacquin.*

*Blackberry Flip—Jacquin.*

*Cherry Flip—Jacquin.*

*Brandy Flip (Jacquin's ★★★ Brandy).*

*Rum Flip (St. Thomas Virgin Island Rum).*

*All the above flips are made as follows:*

*1 egg.*

*1 teaspoonful bar sugar.*

*1 jigger of the liqueur desired.*

*Shake well with cracked ice, strain and serve with nutmeg on top. Use 6 oz. Flip glass.*

### Black Beauty Cocktail

*4 parts Jacquin's Blackberry Flavored Brandy.*

*1 part fresh lime juice.*

*Shake with ice, strain and serve.*

### Peach-O-Cocktail

*1 part fresh lemon juice.*

*½ jigger Jacquin's Maraschino.*

*2 parts Jacquin's Peach Flavored Brandy.*

*Shake with ice, strain and serve.*

### Iced Cacao

*Use 8 oz. glass. Fill  $\frac{3}{4}$  with shaved ice. Add 1 jigger Jacquin's Cream de Cacao and fill with sparkling water with or without the addition of a little sweet cream. Stir and serve with straw.*

### La France

*1 jigger René Pernot liqueur.*

*1/6 jigger Jacquin's Anisette.*

*White of 1 egg.*

*Shake well with cracked ice, strain and serve in 4 oz. cocktail glass.*

## RECIPES

### *Liberty Cocktail*

*2 parts Jacquin's Apricot Flavored Brandy.*

*2 parts Jacquin's Sloe' Gin.*

*1 part fresh lime juice.*

*Shake well with ice, strain and serve in  
4 oz. cocktail glass.*

### *Burgundy Cocktail*

*4 parts Jacquin's Cherry Flavored Brandy.*

*1 part St. Thomas Virgin Island (White Label)  
Rum.*

*1 part fresh lime juice.*

*Shake well with ice, strain and serve.*

### *Bon Nuit Cocktail*

*1 part Jacquin's Anisette.*

*1 part Jacquin's Triple Sec.*

*1 part Jacquin's ★★★ Brandy.*

*Yolk of one egg.*

*Shake well with ice, strain and serve.*

### *Stars and Stripes Cocktail*

*1 part Jacquin's Curacao.*

*1 part Jacquin's ★★★ Brandy.*

*Shake well with ice, strain and serve.*

## RECIPES

### Planters' Punch

Use bar glass  $\frac{1}{2}$  full of chipped ice.

1 barspoonful sugar.

Juice of  $\frac{1}{2}$  lime.

1 jigger St. Thomas Virgin Island Rum.

Shake, pour into 10 oz. glass filled with shaved ice and decorate with fruit. Top with a dash of Jacquin's Curacao.

### Tom Collins

Muddle  $\frac{1}{2}$  lemon, 1 teaspoonful sugar.

3 or 4 cubes of ice in 10 oz. glass.

1 $\frac{1}{2}$  jiggers Jacquin's Sloe Gin.

Fill glass with seltzer or 1 bottle club soda. Stir gently with spoon. Decorate with cherry and  $\frac{1}{2}$  slice of lemon and serve.

### Apricot Cooler

Juices of  $\frac{1}{2}$  lemon and  $\frac{1}{2}$  lime.

2 dashes Jacquin's Grenadine.

1 $\frac{1}{2}$  jiggers Apricot Flavored Brandy.

Shake well with cracked ice. Strain into 10 oz. glass. Add a cube of ice and fill up with Club Soda.

### Panama Cooler

Mixing glass  $\frac{1}{2}$  full cracked ice.

Juice of  $\frac{1}{2}$  orange and lime.

1 jigger White Wine.

1 jigger Sherry Wine.

1 dash Jacquin's Maraschino Liqueur.

Stir well and strain into 10 oz. glass which has been  $\frac{3}{4}$  filled with cracked ice. Decorate with fruit in season. Serve with 2 straws.



## RECIPES

### Snowball

(Use Hollow Stem Saucer Bowl  
Champagne Glass)

Fill stem of glass with Jacquin's Green Creme de Menthe, top with Red Cherry. Then fill glass  $\frac{3}{4}$  full with cracked ice, add juice of  $\frac{1}{2}$  lime and 3 or 4 dashes of Jacquin's Orange Bitters, garnish with  $\frac{1}{4}$  slice orange on each side and  $\frac{1}{2}$  slice green cherry on each of the other sides. Then fill glass full with shaved ice, piling the ice very high in the glass in order that it looks like a snowball. Color the ice with about  $\frac{3}{4}$  jigger of Jacquin's Sloe Gin, place a green cherry on top and serve two short straws.

### Hawaiian Cocktail

- $\frac{1}{2}$  Jacquin's Orange fl. Gin.
- $\frac{1}{3}$  St. Thomas Virgin Island Rum.
- $\frac{1}{3}$  pineapple juice.

Fill shaker with crushed ice. Shake vigorously. Serve in cocktail glass

### Rock and Rye Sour

Juice of  $\frac{1}{2}$  lemon.

1 jigger Jacquin's Rock & Rye.

Ice, shake well and serve in 3 oz. glass with  $\frac{1}{2}$  slice of orange and cherry.

### Egg Sour

1 barspoonful of sugar.

Juice of  $\frac{1}{2}$  lemon.

Yolk of 1 egg.

1 dash Jacquin's Anisette.

1 jigger Jacquin's ★★★ Brandy.

Shake well, serve in 3 oz. glass.





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